

# Chinese Wedding Packages 2024

Grand Ballroom: min 25 tables (250 persons) | max 40 tables (400 persons)

Sky Ballroom: min 16 tables (160 persons) | max 28 tables (280 persons)

Packages	Jan to Aug 2024	Sep to Dec 2024
Weekend Lunch (Sat & Sun)	1588**	1688**
(Saturday & Sunday, exclude Eve and Day of Public Holidays) Weddings held from January to December 2024 A premium fee of \$800** applies for popular dates and F1 period		

## Delectable Cuisine

- ♥ Customised delectable 8-course Cantonese menu by Master Chef Chong and his culinary team.
- ♥ Tasting session for 10 persons on selected menu.  
(Mondays to Thursdays only, excluding eve and day of public holidays).

## Beverages

- ♥ Unlimited serving of soft drinks and Chinese tea throughout the event.
- ♥ One thirty litres barrel of beer.
- ♥ One bottle of house pour wine for every 10 paying guests.
- ♥ Waiver of corkage for sealed, duty paid hard liquor and wine.
- ♥ One complimentary bottle of champagne for toasting ceremony.

## Embellishments

- ♥ Exclusively curated wedding decorations and centerpieces for all tables, including two VIP tables.
- ♥ Enhance your wedding march-in with a stunning dry ice effect.
- ♥ Exquisite Model Wedding Cake tailored for your memorable cake-cutting ceremony.
- ♥ Elegant champagne fountain display.
- ♥ Complimentary usage of LED wall and basic in-house sound system.

## Wedding Privileges

- ♥ A selection of wedding favours for all guests.
- ♥ Elegantly crafted red packet gift box.
- ♥ Wedding invitation cards for 70% of your confirmed guests (excludes printing).
- ♥ One VIP car park lot at the hotel driveway for bridal car.
- ♥ Complimentary parking coupons based on 30% of the guaranteed attendance.

## Pampering Treats

- ♥ One-night stay in our PARKROYAL Club Premier Room with breakfast for two persons.
- ♥ Pre or post lunch snacks for the bride and groom before or after the celebration.
- ♥ Spa treatment for two at St. Gregory (valid for 3 months from wedding date).

## Pan Pacific Celebrations

- ♥ Fast track couple to Titanium Tier of Pan Pacific DISCOVERY Loyalty.
- ♥ Complimentary one-night stay for anniversary celebration at property.
- ♥ Signature Wholesome Breakfast on the following day, in the privacy of your room.

^Terms & Conditions apply:

- Prices quoted are applicable to weddings held from January to December 2024.
- Prices quoted are subject to 10% service charge and prevailing government taxes, unless otherwise stated as nett.
- Minimum guaranteed tables may change, depending on prevailing guidelines from Singapore Government on maximum permissible attendance for weddings events.
- The Management reserves the right to change the information herewith without prior notice.



Simply  Yours

CELEBRATIONS

## Weekend Lunch Menu 1

### 賓樂雅五福大彩盆

PARKROYAL Deluxe Cold and Hot Combination Platter  
(Chilled Lobster Salad with Tobiko)  
Crispy Vietnamese Spring Roll, Crispy Silver Bait,  
Ebi Sushi, Marinated Octopus

### 宮廷金湯海皇鮑絲羹

Braised Imperial Shredded Abalone Soup with Assorted Seafood

### 養身藥材慢燉甘榜雞

Slow-cooked Kampong Chicken with Chinese Herbs

### 南瓜奶皇醬蝦仁配酥炸曼頭

Wok-fried Prawns with Golden Pumpkin Cream Sauce  
served with Deep-fried Mantou

### 魚肚鴛鴦菇扒翠園蔬

Braised Duo of Mushrooms and Fried Fish Maw  
with Seasonal Vegetables

### 娘惹風味醬蒸鮮石斑

Steamed Fresh Garoupa in Nonya Scallion Sauce  
Topped with Pineapple and Tomato

### 青蔥韓味泡菜醬鮑貝煙鴨炒飯

Wok Fried Rice with Mini Clam, Smoked Duck and Kimchi  
Topped with Spring Onion and Cress

### 滋潤桃膠龍皇杏紅棗炖銀耳

Double-boiled Peach Gum with Almond Seeds,  
Red Dates and Snow Fungus

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CELEBRATIONS

## Weekend Lunch Menu 2

### 賓樂雅漢和五彩拼盆

PARKROYAL Chinese and Japanese Combination Platter  
(Baby Abalone with Black Fungus)  
Spicy Jellyfish Slow Crab Leg, Crispy Yam Roll  
California Maki, Yakitori Chicken

### 鮮牛蒡乾貝雪耳燉雞湯

Double-boiled Chicken Soup  
with Conpoy, White Fungus and Burdock

### 富貴蜜味烟鴨配蘇梅醬炸曼頭

Smoked Duck Breast in Perilla Plum Sauce  
served with Deep-Fried Golden Mantou

### 蜜豆腰果黑醬椒爆帶子

Stir-fried Fresh Scallop with Cashew Nuts and  
Honey Pea with Sarawak Black Pepper Corn

### 蠔皇白肉螺冬菇翠園蔬

Braised Giant Top Shell & Mushrooms  
with Young Garden Vegetables

### 湖南式蒸石斑糖心黑蒜汁

Steamed Fresh Garoupa "Hunan" Style  
in Black Garlic Sauce

### 金鈎腐皮糯米香飯

Fried Glutinous Rice with Dried Shrimp, Mushrooms  
and Chicken wrapped in Yuba Skin

### 椰汁布甸鮮草莓配芒果醬

Chilled Coconut Pudding with Strawberry in Mango Sauce